# ZWEIGELT ROSÉ FEDERSPIEL HIMMELSTIEGE 2023



ACHAU

This rosé has pronounced mineral character, intense fruit and enchanting freshness - a wine with style and character.

## **ORIGIN & TERROIR**

Himmelstiege is a legendary Wachau wine. Today, the majority of the grapes for it come from along the right bank of the Danube River. Formerly a bit underrated, these strikingly cool vineyards between the Rossatz and Arnsdorf villages, and the singular imposing Traunthal vineyard in the far west are now amongst the most interesting terrains in the Wachau. The vineyards are cultivated by hand with extreme attention to detail, while the farming is sustainable and increasingly organic. The Federspiel and Smaragd wines from the Himmelstiege range impress with their classic Wachau fruit character and cool minerality.

## **VINTAGE 2023**

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

## **VINEYARD & CELLAR**

Blauer Zweigelt is quite easily manageable in the vineyards, however, yields tend to become too high without a rigid quantity control. Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes were destemmed and left in the press for a few hours, then pressed and further vinified in stainless steel tanks like white wine.

## **CHARACTER & STYLE**

Delicate aromas of cassis, black cherries and strawberry, hints of citrus, star anise and delicate spiciness; medium bodied, the palate is fruity yet balanced with a refreshing acidity. Great drinking pleasure! The name Federspiel is derived from falconry which was a very popular leisure time activity among the nobility in medieval times. The falcon stands for the remarkable elegance of these dry wines. Serve well chilled, directly from the fridge. Drink within the first year after bottling for maximum freshness. This rosé is perfect as a summer wine for a casual afternoon on the terrace, on the beach or on the balcony. The wine goes well with light or spicy Mediterranean dishes such as a Sahkshuka, a Greek salad with sheep's cheese, antipasti or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Roast chicken with french fries, sauteed porcini or a fried trout with vegetables. This tangy Federspiel also excels with Far Eastern cuisine such as Thai Kho To (braised and caramelized fish).

2023: tba

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

Alcohol: 12,5 % | Acidity: 6,0 % | Residual Sugar: 2,5 g/l







HIMMELSTIEGE



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





